

TURN-ABOUT MACARONI LOAF

*Recipe gives a speedy trick for turning
macaroni into a handsome mold*

Makes 6 servings

- 1 package (8 ounces) elbow macaroni**
- 1/4 cup grated process cheese spread**
(from an 8-ounce package)
- 2 tablespoons mayonnaise or salad**
dressing
- 1/2 teaspoon prepared mustard**
- 1/2 teaspoon salt**
- 1/8 teaspoon pepper**
- 1/2 cup chopped parsley**

1. Cook macaroni in large amount boiling salted water, following label directions; drain; return to kettle.
2. Stir in cheese spread, mayonnaise or salad dressing, mustard, salt, and pepper, tossing until well-mixed and cheese is melted. Sprinkle parsley over; stir in lightly.
3. Spoon into a shallow 4-cup mold or loaf pan, 9x5x3, pressing down firmly; let stand in warm place about 5 minutes. Cover mold with serving plate; turn upside down; lift off mold.